

DAIRYING

TWENTY DAIRY SUGGESTIONS.

The Dairy Division of the Department of Animal Industry has recently issued the following suggestions to dairymen:

The Cows.

1. Have the herd examined at least twice a year by a skilled veterinarian. Promptly remove animals suspected of being in bad health. Never add an animal to the herd until certain it is free from disease, particularly tuberculosis.

2. Never allow a cow to be excited by fast driving, abuse, loud talking or unnecessary disturbance; do not expose her to cold or storms more than necessary.

3. Clean the entire body of the cow daily; hair in the region of the udder should be kept short by clipping.

4. Do not allow any strong-flavored food, like garlic, cabbage, or turnips, to be eaten, except immediately after milking. Changes in feed should be made gradually.

5. Provide fresh pure water in abundance, easy of access and not too cold.

The Stables.

6. Dairy cattle should be kept in a stable, preferably without cellar or storage loft, and where no other animals are housed.

7. The stable should be light (4 square feet of glass per cow) and dry, with at least 500 cubic feet of air space per animal. It should have air inlets and outlets, so arranged as to give good ventilation without drafts of air on cows.

8. The floor should be tight and constructed preferably of cement; walls and ceilings should be tight, clean, free from cobwebs, and white-washed twice a year. Have as few dust-catching ledges, projections, and corners as possible.

9. Allow no dusty, musty, or dirty litter, or strong-smelling material in the stable. Haul manure from field dail or store under cover at least forty feet from the stable. Use land plaster daily in gutter and on floor.

Milk House.

10. Have a light, clean, well-ventilated and screened milk room, located so as to be free from dust and odors.

11. Milk utensils should be made

of metal, and all joints smoothly soldered. Never allow utensils to become rusty or rough inside. Use them only for handling, storing or delivering milk.

12. To clean dairy utensils use only pure water. First rinse the utensils in warm water. Then wash inside and out in hot water in which a cleansing material has been dissolved, and rinse again. Sterilize with boiling water or steam. Then keep inverted in pure air and sun, if possible, until wanted for use.

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Milking and Handling Milk.

13. Use no dry, dusty food just previous to milking.

14. The milker should wash his hands immediately before milking, and milk with dry hands. He should wear a clean outer garment, kept in a clean place when not in use. Tobacco should not be used while milking.

15. Wipe the udder and surrounding parts with a clean damp cloth immediately before milking.

16. In milking, be quiet, quick, clean and thorough. Commence milking at the same hour every morning and evening, and milk the cows in the same order.

17. If any part of the milk is bloody, stringy or unnatural in appearance, or if by accident dirt gets into the milk pail, the whole should be rejected.

18. Do not fill cans in the stable. Remove the milk of each cow at once from the stable to milk room. Strain immediately through cotton flannel or cotton. Cool to 50 degrees F. as soon as strained. Store at 50 degrees F. or lower.

19. Never mix warm milk with that which has been cooled, and do not allow milk to freeze.

20. A person suffering from any disease, or who has been recently exposed to a contagious disease, must remain away from the cows and the milk.

THE PREVALENT COMMENT.

Editor Deseret Farmer,

Dear Sir:—There is no question but that we are quite metropolitan in our State Fair. It has taken leaps and bounds and the year 1908 is a State Fair in word and deed,—the best exhibit, take it all through that the Utah State Fair has displayed, thanks to the indefatigable work of its officers. They are true heroes in the good work. After thirty or more years of experience as a director, I know of where I speak. The detailed work of exhibitors has been well studied and carried out. I wish to thank them for their good work. I know there is no pay in it, and the best we can do is to show our gratitude and support. What I am about to say may hurt the feelings of some of my warm friends, and I believe this matter may have been overlooked by them, and what I say is for the best interest of the success of the Fair. I find in traveling around there is this feeling exists. Now, John Doe, why don't you show some of your specimens of Durham cattle, sheep, Jerseys, and horses in our State Fair? Oh, well, what show have we, don't you know Uncle Billy, that the supervisors in these departments have their big show, and we do not stand the least chance against them? I at once take up the defense of the supervisors. I know them all personally; I know they are men of honor and their good work is for the benefit of the Fair and its success, but Mr. Editor, if our respected supervisors would make their exhibits and eliminate competing for prizes, I believe the directors would have to build double the amount of sheds they now have, and their act would bring the numerous breeders together in greater number. They would have a good feeling with all the breeders throughout the state. I know the sacrifice they make in time and money, but I would suggest to try it one year and note the results. I make this suggestion in the very best of feeling.

Excuse me for taking up your space, but I would like to have others opinion in this matter.

W. H. ROWE.

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